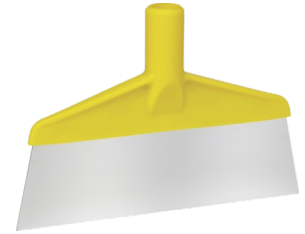


# Table & Floor Scraper

10.2 ", Yellow



Item Number: 29106

Remove stubborn food debris from floors and other surfaces with this Table and Floor Scraper. Features a stainless-steel blade and can be used with any Vikan handle.

## General Information

Connection	Euro Threaded
Color	Yellow
Material	Polypropylene, Stainless Steel (AISI 304)
Country of Origin	Denmark

## Product Dimensions

Blade Thickness	0.04 "
Product Length/Depth	1.3 "
Product Width	10.2 "
Product Height	6.1 "
Net Weight	0.5732 lbs

## Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	800 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	15.2 "
Box Width	11.4 "
Box Height	7.1 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.02 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.06 lbs
Total Tare Weight	0.08 lbs
Gross Weight	0.6484 lbs
Cubic Feet	0.0456 ft <sup>3</sup>
GTIN-13 Number	5705020291067
GTIN-14 Number (Box quantity)	15705020291064
Customs Tariff Number	82159910

## Compliance & Standard Details



## Item Number: 29106

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

## Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max usage temperature (food contact)	338 °F
Max usage temperature (non food contact)	338 °F
Min. usage temperature	-4 °F
Max. drying temperature	248 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

New equipment should be cleaned, disinfected, sterilized, and any labels removed, as appropriate to its intended use, e.g. high risk vs. low risk food production areas, general hospital areas vs. intensive care units, before use.  
3. Do not store the product below 32 °Fahrenheit.